

THE NORTHALL

NEW YEAR'S EVE DINNER



CANAPÉS

•

MISO CUSTARD, TRUFFLE, PUMKIN CREAM

STARTERS

PRESSING OF CHICKEN, DUCK LIVER AND CELERIAC
BABY LEEKS, HAZELNUT, WARM BRIOCHE

DRESSED DORSET CRAB
CUCUMBER, LEMON, CAVIAR

ROASTED AND PICKLED GARDEN BEETROOTS
HORSERADISH YOGURT, HAZELNUT

MAIN COURSES

SLOW COOKED FILLET OF SCOTCH BEEF
CHESTNUT, CARROT, BRAISED BEEF PIE

GRILLED DOVER SOLE
SALSIFY, ALMOND, ROMANESCO, LOBSTER

POTATO AND SEMOLINA GNOCCHI
SALSIFY ARTICHOKE, ROASTED CELERIAC BROTH

DESSERTS

MILK CHOCOLATE BAR
HAZELNUT PRALINE, SALTED CARAMEL

COCONUT CRÈME BRÛLÉE
MANGO, LIME, YUZU SORBET

SELECTION OF SEASONAL BRITISH CHEESES
GRAPES, CRACKERS, CELERY

•

TEA & COFFEE

THE NORTHALL

NEW YEAR'S EVE DINNER

VEGAN



RICE CRISP

ALMOND, APPLE, CELERY, CURRY

STARTERS

MISO GLAZED AUBERGINE

CHESTNUTS, TRUFFLE, ROASTED ONION BROTH

ITALIAN WINTER LEAVES

CASHEW CURD, CLEMENTINE, FENNEL

MAIN COURSES

TRUFFLE CELERiac & GOLDEN BEETROOT CROUSTILLANT

CARAMELISED CELERiac PUREE, CELERiac JUS

BRAISED WHITE ONION

QUINOA CRACKER, ROOT VEGETABLES, TROMPETTE MUSHROOMS

DESSERTS

HAZELNUT TARTLET

CITRUS, CRANBERRY, PINE SUGAR

DARK CHOCOLATE BÛCHE DE NOËL

CHESTNUT, BLACKCURRANT, OAT MILK ICE CREAM

•

TEA & COFFEE

THE NORTHALL

KIDS NEW YEAR'S EVE

STARTERS

ROAST HERITAGE TOMATO SOUP
WITH CROUTONS

SMOKED SALMON
LEMON CRÈME FRAICHE AND BROWN BREAD

VEGATABLE STICKS
FLATBREAD AND HUMMUS

MAIN COURSE

GRILLED CHICKEN
CREAMED POTATOES AND SAUCE

PENNE PASTA
TOMATO SAUCE, BASIL

GOUJONS OF COD
TARTARE SAUCE, FRENCH FRIES

DESSERTS

GINGERBREAD LOAF
CREAM CHEESE AND PEAR

CHOCOLATE BROWNIE
MILK CHOCOLATE GANACHE

SELECTION OF ICE CREAM
VANILLA, CHOCOLATE, STRAWBERRY

•